



PESTOS
ITALIAN RESTAURANT

Summer Menu Features

-Antipasto-

-Seared Scallops-

Jumbo Seared Scallops Served over Roasted Garlic Sauce and Topped with Toasted Macadamia Nuts. \$12 **GF**
Gluten Free

-Insalate-

-Chicken Caprese Salad-

Fresh Mozzarella with Sliced Heirloom Tomatoes, Grilled Chicken Breast, Roasted Pine Nuts, and Mixed Greens. Finished with a Basil Honey Vinaigrette. \$13 **GF**
Gluten Free

-Grilled Salmon Salad-

Grilled Salmon Filet atop a bed of Mixed Greens, Tomatoes, Goat Cheese, Golden Raisins, and Roasted Cashews. Served with Raspberry Vinaigrette. \$13 **GF**
Gluten Free

-Pollo-

-Chicken & Shrimp-

Chicken Breast Sautéed in an Herbed White Wine Pan Sauce and Served over Asparagus and Romano Mashed Potatoes.
Topped with Rosemary Grilled Jumbo Shrimp. \$18

-Frutti de Mare-

-Seafood alla Vodka-

Lobster Tail Meat, Jumbo Shrimp, and Jumbo Sea Scallops Sautéed in our Famous Vodka Sauce and Served over Herbed Pappardelle Pasta and Asparagus. \$24

-Carne-

-Filet & Shrimp-

Grilled Filet Mignon Topped with Grilled Jumbo shrimp. Served over Romano Mashed Potatoes & Asparagus. Finished with a Roasted Garlic Sauce. \$28 **GF**
Gluten Free

Appetizers

Our Famous Breadsticks

Served with your choice of alfredo sauce \$6. Cheddar cheese sauce \$5. Pizza or marinara sauce \$4.

Shrimp Cocktail

Six jumbo shrimp served with cocktail sauce \$9

Gluten Free



Toasted Raviolis

Raviolis filled with spicy cheese and lightly fried. Served with our marinara sauce \$5

Fried Mozzarella

Breaded mozzarella fried and served with our marinara sauce \$5

Garlic Bread

Made with our own Italian bread \$4

Add melted mozzarella cheese for an additional \$1

Pesto Tomato Bread

Our Italian bread topped with pesto sauce, tomatoes, and mozzarella cheese \$7

Calamari

Our famous hand breaded calamari delicately fried \$9

Bruschetta

Toasted garlic bread served with our signature blend of tomatoes, basil, garlic and sprinkled with Pecorino-Romano cheese \$7

Shrimp De Jonghe

Five tender jumbo shrimp broiled in fresh garlic and butter and topped with seasoned bread crumbs \$9

Portabella De Jonghe

A hearty portabella mushroom broiled in fresh garlic and butter and topped with seasoned bread crumbs \$8

Pesto's Platter

A combination of our calamari, fried mozzarella, toasted raviolis, and shrimp de jonghe. Served with marinara sauce \$11

Salsa Cruda Bread

Italian bread topped with a combination of our signature blend of tomatoes, basil, and garlic. Topped with melted provolone cheese \$7

Sautéed Italian Sausage

Our Italian sausage sautéed with red and green bell peppers, red onions, and marinara sauce \$8

Gluten Free



Veal Entrees

Veal Picatta

Veal cutlets sautéed in white wine, fresh lemon juice, and capers. Served over capellini \$19

Veal Toscana

Tender pieces of veal cutlets lightly breaded with seasoned bread crumbs, sautéed and smothered with roma tomatoes, fresh basil, garlic and baked with provolone cheese. Served over capellini \$19

Veal Marsala

Veal cutlets sautéed with fresh mushrooms, green onions, capellini pasta, and our Marsala wine sauce \$19

Veal Parmigiana

Two pieces of veal breaded then covered with marinara sauce and baked mozzarella cheese. Served over capellini \$14

Seafood Pasta

Prosciutto Wrapped Shrimp Skewers

Marinated jumbo shrimp wrapped in prosciutto and grilled. Served over sautéed asparagus, sun-dried tomatoes, and sacchettini pasta that is stuffed with cheese. Finished with a light lemon sauce. \$19

Lobster Ravioli

Saffron infused egg pasta stuffed with lobster meat and cheese and served in a lemon dill cream sauce. \$15

Seafood Alfredo

An appealing assortment of sautéed jumbo shrimp, crab, scallops and fresh sliced mushrooms tossed with alfredo sauce and fettuccine pasta. \$13

Blackened Tuna & Red Peppers

Delicious sashimi grade yellow tuna steak blackened and grilled with fresh red bell peppers and broccoli then mixed with fettuccine. \$19

All entrees include your choice of soup or tossed salad and freshly baked bread.

An individual Caesar salad may be substituted for an additional \$2

From the Grill

Parmesan Crusted Filet

An 8 ounce filet grilled and encrusted with a parmesan cheese and roasted garlic mixture. Served over romano mashed potatoes and asparagus. Finished with a roasted garlic sauce \$25

Cajun Tuna Steak

Sashimi grade yellow fin tuna lightly seasoned with cajun seasonings, grilled, and served atop a bed of rice seasoned with roma tomatoes \$19

GF Gluten Free

Pork Chop Milanese

Breaded and baked 14oz pork chop served over romano mashed potatoes and asparagus. Finished with a roasted garlic sauce. \$18

Also available simply grilled.

GF Gluten Free When Grilled

Pesto's Signature Selections

Macadamia Nut Crusted Chicken

Two marinated chicken breasts crusted with Macadamia Nuts. Served over capellini pasta and finished with a roasted red pepper cream sauce \$18

Roasted Garlic Chicken

A delicious and robust oven-roasted garlic cream sauce accompanies chicken breasts, broccoli, and farfalle pasta \$16

Pesto Crusted Salmon

Pesto crusted salmon filet served with seasonal vegetables \$18

Gluten Free

Also available simply grilled.

GF

Crab Crusted Seabass

Delicious Chilean Seabass crusted with crab meat and finished with a lemon dill cream sauce. Served with sautéed asparagus and wild rice \$20

Vodka Chicken

Chicken breasts sautéed and served in our very own vodka-cream sauce. Served over capellini \$16

Seafood alla Vodka

Lobster tail meat, jumbo shrimp, and jumbo scallops sautéed in our famous vodka sauce and served over herbed pappardelle pasta and asparagus \$24

Prosciutto Wrapped Shrimp Skewers

Marinated jumbo shrimp wrapped in prosciutto and grilled. Served over sautéed asparagus, sun-dried tomatoes, and sachettini pasta that is stuffed with cheese. Finished with a light lemon sauce. \$19

Chicken Entrees

Chicken Toscana

Tender pieces of chicken lightly breaded with seasoned bread crumbs, sautéed and smothered with roma tomatoes, fresh basil, garlic, and baked with provolone cheese. Served over cappellini \$17

Pesto Chicken

Tender chicken breasts sautéed in our creamy pesto sauce with red bell peppers and broccoli. Served over farfalle pasta. \$16

Chicken Marsala

Chicken breasts sautéed with fresh mushrooms, green onions, capellini pasta, and our Marsala wine sauce \$16

Pepper Crusted Chicken

Tender breasts of chicken pan-seared in fresh-cracked peppercorns, portabella mushrooms and bell peppers in an herbed brandy-cream sauce. Served over capellini \$16

Chicken Parmigiana

Tender breaded chicken breasts covered with marinara sauce and mozzarella cheese and baked to a golden perfection. Served over capellini \$15

Cajun Grilled Chicken

Two chicken breasts grilled with cajun herbs and served over Cajun rice mixed with freshly sautéed vegetables \$13

Gluten Free **GF**

Pasta

Chicken Alfredo

Fettuccine pasta tossed with tender slices of grilled chicken, capers and alfredo sauce \$12

Sicilian Sampler

Meat lasagna and either chicken, veal, or eggplant parmigiana accompanied with fettuccine alfredo \$16

Tortellini Caprese

Cheese filled tortellini tossed with tomatoes, fresh mozzarella, mushrooms, and baby spinach. Served in light herb oil. \$13

Pesto Tortellini with Sun-Dried Tomatoes

Cheese filled tortellini served and sun-dried tomatoes tossed with our basil and Romano pesto sauce \$13

Tortellini

Cheese filled tortellini topped with basilico (Tomato Parmesan), marinara, or alfredo sauce \$11

Chicken Tomato Basil

Fettuccine pasta tossed with slices of grilled chicken, fresh tomatoes, garlic, fresh basil and romano cheese \$13

Penne alla Vodka

Penne pasta tossed with imported Cappicola ham in our own vodka cream sauce \$12

Spaghetti

Capellini pasta covered with our fresh authentic marinara sauce \$9 **Meat sauce, meatballs and Italian sausage links also available \$3**

6-Cheese Ravioli

Ravioli filled with a blend of six cheeses and topped with Basilico (Tomato Parmesan), marinara, or alfredo sauce \$11

Fettuccine Alfredo

Fettuccine pasta gently tossed with a rich and creamy parmesan cheese sauce \$10

From the Oven

Meat Lasagna

A rather large portion of lasagna noodles layered with our own blend of six cheeses and seasoned ground beef and topped with our homemade marinara sauce \$13

Eggplant Parmigiana

Breaded eggplant lightly fried, dressed with marinara sauce and baked mozzarella cheese \$13

Baked Ziti

Ziti Pasta covered with marinara sauce, topped with mozzarella cheese and baked \$11
Meat sauce, meatballs and Italian sausage links also available \$3

Banquet room facilities available at Pestos with a capacity of 50 people.

Pesto's entrees are available in half and full pans for both lunch and dinner caterings.

Reservations available.

Gratuity will be added to parties of six or more.

There is a two dollar split entrée charge.

Salads

Cajun Tuna Salad

Tuna grilled with cajun seasoning tops this bed of mixed greens, roma tomatoes, red bell peppers and green onions \$9

Grilled Chicken Salad

A grilled chicken breast tops this bed of romaine lettuce, roma tomatoes, cheddar cheese, hard-boiled egg and bacon \$9

Grilled Shrimp Salad

Mixed greens with fresh mushrooms, tomatoes, green peppers and mozzarella cheese topped with five flavorful grilled shrimp \$10

Chicken Caesar Salad

Traditional Caesar with grilled chicken marinated artichoke hearts, roma tomatoes, and whole black olives tops a bed of crisp romaine lettuce \$9

Spinach Salad

Fresh leaf spinach, bacon, mushrooms, pine nuts, egg and tomatoes. Served with warm bacon dressing on the side \$8

SALAD DRESSINGS

Balsamic Vinaigrette, Creamy Basil, Creamy Garlic, Bleu Cheese, Honey Mustard, Honey French, Raspberry Vinaigrette, Italian, Ranch, Fat Free Ranch and Fat Free Honey Mustard

Sandwiches

AVAILABLE 11 AM – 4 PM

INCLUDES CHOICE OF GRAPES OR SEASONED FRENCH FRIES

Mediterranean Chicken Sandwich

Grilled breast of chicken with crumbled goat cheese, pesto aioli, and caramelized onions on a pretzel roll. \$8

Grilled Portabella Sandwich

Grilled portabella mushroom cap with provolone cheese, sautéed peppers, and sautéed onions on a Focaccia roll. Served with a roasted red pepper aioli. \$8

Tuscan Chicken Sandwich

Breaded chicken breast topped with fresh tomatoes, basil, and melted provolone cheese. Served on a Focaccia roll \$8

Turkey Wrap

Smoked turkey breast, cheddar cheese, romaine leaf, cruda, and finished with roasted red pepper aioli on a roasted garlic herb wrap. \$8

Chicken Parmigiana Sandwich

Breaded chicken breast, marinara sauce and mozzarella cheese on a Focaccia roll \$8

Italian Sausage Sandwich

Italian sausage, green peppers and marinara sauce on a French bun with melted provolone cheese. \$8

Meatball Sandwich

Homemade meatballs with marinara sauce and melted mozzarella cheese on a French bun. \$8

Stromboli Sandwich

Pizza sausage with onions, green peppers, marinara sauce and melted mozzarella cheese. \$8

Italian Beef Sandwich

Italian beef on a French bun with melted provolone cheese. Served with pepperoncini peppers and au jus. \$8

Lunch Portions

AVAILABLE MONDAY THROUGH FRIDAY FROM 11 AM – 4 PM

INCLUDES CHOICE OF A SIDE SALAD OR A CUP OF SOUP

Vodka Chicken

Chicken breast sautéed and served in our very own vodka-cream sauce. Served over capellini. \$9

Macadamia Nut Crusted Chicken

Marinated chicken breast crusted with Macadamia Nuts. Served over capellini pasta and finished with a roasted red pepper sauce. \$11

Chicken Parmigiana

Tender breaded chicken breast baked with marinara sauce and mozzarella cheese. Served over capellini. \$9

Chicken Alfredo

Fettuccine pasta tossed with tender slices of grilled chicken, capers and alfredo sauce. \$9

Meat Lasagna

Lasagna noodles layered with our own blend of six cheeses and seasoned ground beef and topped with our homemade marinara sauce. \$8

Cajun Tuna Steak

Sashimi Grade Yellow fin tuna grilled, and served atop a bed of rice seasoned with roma tomatoes. \$10

Gluten Free



Soups

Minestrone

A hearty Italian soup with vegetables and pasta in a zesty tomato broth.

By the cup.....\$3

Soup of the Day

Ask your server about our original soups prepared daily with only the best ingredients.

By the bowl.....\$4

Calzones

Spinach

Spinach, sausage, mushrooms, green peppers, pizza sauce and a blend of cheeses \$10

Cheese

A delicious blend of cheeses and pizza sauce baked in a folded pizza crust \$9

Seafood

Shrimp, crab, scallops, mushrooms, melted mozzarella cheese and alfredo sauce \$12

Chicken

Grilled chicken breast, green pepper, onions, marinara sauce and a blend of cheeses \$10

Signature Pizzas

Deep dish is an additional 3.00 for regular and 5.00 for large

Pesto's Choice

Pepperoni, sausage, mushrooms, onions and green peppers
Regular.....\$16 Large.....\$18

Five Cheese

A delicious blend of mozzarella, cheddar, provolone, Romano and parmesan cheeses
Regular.....\$13 Large.....\$15

Spinach

Fresh leaf spinach tossed with our special blend of herbs and garlic then topped with mozzarella and Romano cheeses
Regular.....\$15 Large.....\$17

Pesto's Classico

Pepperoni, sausage, ham, bacon, mushrooms, green peppers, onions and whole black olives
Regular.....\$18 Large.....\$20

Meat Feast

Pepperoni, sausage, ground beef, bacon and ham
Regular.....\$16 Large.....\$18

BBQ Chicken

Grilled chicken breast layered with onions, bacon and mozzarella cheese over our tangy BBQ sauce
Regular.....\$16 Large.....\$18

Seafood

Shrimp, crab, scallops and mushrooms with our alfredo sauce
Regular.....\$18 Large.....\$20

Chicken Bruschetta Pizza

Chicken, fresh tomatoes, basil, romano cheese, and mozzarella cheese.
Regular.....\$16 Large.....\$18

The Perfect Pizza

Start with any of our three freshly prepared crusts and add any and all of the toppings you'd like!!!

Hand Tossed Pizza: Regular.....\$11 Large.....\$14 Deep Dish: Regular.....\$14 Large.....\$19

REGULAR \$1.75 PER TOPPING LARGE \$2.25 PER TOPPING

Pepperoni • Sausage • Cappicola Ham • Bacon • Ground Beef • Mushroom • Green Pepper • Onion
Tomato • Black Olive • Green Olive • Spinach • Pepperocini • Garlic • Artichoke Hearts

PRICED AS TWO

Grilled Chicken • Shrimp • Red Peppers • Sun-Dried Tomato • Alfredo Sauce • Pesto Sauce